

**We claim:**

1. Rosemary herbal beverage powder comprising encapsulated rosemary flavor 0.47– 3.70 %, rosemary extract 4.60- 10.50%, sucrose 84.30 – 94.90%, Organic acid 0.07–1.60 %, Anticaking agent 0.009-0.50%, and Sodium benzoate 0.01-0.40 %.
2. Rosemary herbal beverage powder as claimed in claim 1, wherein the preferred organic acid concentration is in the range of 0.5-1.0%.
3. Rosemary herbal beverage powder as claimed in claim 1, wherein the preferred sucrose concentration is in the range of 85-90%.
4. Rosemary herbal beverage powder as claimed in claim 2, wherein the preferred rosemary extract is in the range of 6-8 %.
5. Rosemary herbal beverage powder as claimed in claim 1, wherein the preferred sodium benzoate concentration is in the range of 0.2-0.4 %.
6. Rosemary herbal beverage powder as claimed in claim 1, wherein the preferred anticaking agent concentration is in the range of 0.1-0.3 %.
7. Rosemary herbal beverage powder as claimed in claim 1, wherein the preferred encapsulated rosemary flavour is in the concentration range of 1.5-2.5 %.
8. A process for the preparation of Rosemary herbal beverage powder comprising encapsulated rosemary flavor 0.47– 3.70 %, rosemary extract 4.60- 10.50%, sucrose 84.30 – 94.90%, Organic acid 0.07–1.60 %, Anticaking agent 0.009-0.50%, and Sodium benzoate 0.01-0.40 %, said process comprises the steps of:
  - a. drying the rosemary at 45-65° C for 4-6 h;
  - b. pulverizing the dried rosemary to a particle size of 20-30 mesh;
  - c. extracting essential oil from pulverized rosemary using distilled water in the ratio ranging between 1 :1 to 1:4 for 1-3 hr. to obtain aq. extract , containing essential oils;
  - d. dividing the extract in two parts;
  - e. emulsifying the first part, encapsulating the aqueous emulsion containing essential oil in conc. Of about 0.5% , a carrier of concentration ranging between 10-20% and an emulsifier of concentration about 0.4% of carrier by drying;

- f. filtering the second part of aqueous extract to obtain desired filtrate and residue;
  - g. concentrating the filtrate;
  - h. blending the concentrated filtrate with carrier about 5 %;
  - i. drying the concentrated blended extracts at a temperature of about 60° C for  
5 about 6 h;
  - j. blending the concentrated extract with encapsulated rosemary flavour of step (e)  
in the concentration range of 0.47– 3.70 %, powdered sucrose in the  
concentration range of 84.30–94.90%, organic acid in the concentration range of  
0.07–1.60 % and anticaking agent in the concentration range of 0.009-0.50%; and
  - 10 k. obtaining the rosemary herbal beverage powder by collecting the dried material.
9. A process as claimed in claim 8 wherein, the preferred ratio of pulverized  
rosemary to distilled water is about 1:2.
10. A process as claimed in claim 8 wherein, the preferred ratio of distill water for  
the extraction of residue is 1:1.
- 15 11. A process as claimed in claim 8, wherein the filtrate can be concentrated by  
evaporation or vaccum distillation.
12. A process as claimed in claim 8, wherein the carrier is selected from a group  
consisting of Gum acacia and maltodextrin.
13. A process as claimed in claim 8, wherein the organic acid is selected from a  
20 group comprising citric acid, malic acid and fumaric acid.
14. A process as claimed in claim 8, wherein the anticaking agent is selected from a  
group comprising tricalcium phosphate, silica, and sodium aluminium silicate.

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